

*A. Control*

5 producing at least about a 6 log reduction in spore organisms;  
6 filling the aseptically disinfected plurality of bottles  
7 with the aseptically sterilized foodstuffs; and  
8 filling the aseptically disinfected plurality of bottles at  
9 a rate greater than 100 bottles per minute.

1 2. (ORIGINAL) The method according to claim 1, wherein the  
2 plurality of bottles are made from a glass.

1 3. (ORIGINAL) The method according to claim 1, wherein the  
2 plurality of bottles are made from a plastic.

1 4. (ORIGINAL) The method according to claim 3, wherein the  
2 plastic is polyethylene terephthalate.

1 5. (ORIGINAL) The method according to claim 3, wherein the  
2 plastic is high density polyethylene.

1 6. (ORIGINAL) The method according to claim 1, further including  
2 capping the bottle with an aseptically disinfected lid.

1 7. (ORIGINAL) The method according to claim 1, wherein the  
2 plurality of bottles has an opening size to height ratio of less  
3 than one.

1 8. (ORIGINAL) The method according to claim 1, further including  
2 disinfecting the interior of the plurality of bottles with a hot  
3 hydrogen peroxide spray.

1 9. (ORIGINAL) The method according to claim 8, wherein  
2 disinfecting the interior of the plurality of bottles includes  
3 the application of the hot hydrogen peroxide spray for about 1  
4 second and the activation and removal of the hot hydrogen  
5 peroxide using hot aseptically sterilized air for about 24  
6 seconds.

1 10. (ORIGINAL) The method according to claim 1, further including  
2 a feedback control system for maintaining aseptic bottling  
3 conditions.

1 11. (ORIGINAL) The method according to claim 1, wherein  
2 disinfecting is provided by hydrogen peroxide.

1 12. (ORIGINAL) The method according to claim 1, wherein  
2 disinfecting is provided by oxonia.

A2 1 <sup>15</sup>  
2 13. (AMENDED) The method for aseptically bottling aseptically  
3 sterilized foodstuffs comprising the steps of:  
4 providing a plurality of bottles;  
aseptically disinfecting the plurality of bottles;

5 filling the aseptically disinfected plurality of bottles  
6 with the aseptically sterilized foodstuffs; and  
7 filling the aseptically disinfected plurality of bottles at  
8 a rate greater than 100 bottles per minute wherein disinfecting  
9 the outside surfaces of the plurality of bottles is provided by  
10 hydrogen peroxide.

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*13*  
1 <sup>16</sup>14. (ORIGINAL) The method according to claim <sup>15</sup>~~13~~, wherein  
2 disinfecting the outside surface of the plurality of bottles  
3 includes about 1 second for the application of the hot hydrogen  
4 peroxide spray and about 24 seconds for the activation and  
5 removal of the hot hydrogen peroxide using hot aseptically  
6 sterilized air.

1 <sup>13</sup>15. (ORIGINAL) The method according to claim 1, wherein  
2 disinfecting the outside surfaces of the plurality of bottles is  
3 provided by oxonia.

1 <sup>14</sup>16. (ORIGINAL) The method according to claim 1, wherein the step  
2 of filling the aseptically disinfected bottling further  
3 comprises: filling the aseptically disinfected bottling at a rate  
4 greater than 360 bottles per minute.

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1 17. (AMENDED) The method for aseptically bottling aseptically  
2 sterilized foodstuffs comprising the steps of:

A4 Contd

3 providing a plurality of bottles;  
4 filling the aseptically disinfected plurality of bottles  
5 with the aseptically sterilized foodstuffs wherein the  
6 aseptically sterilized foodstuffs are sterilized to a level  
7 producing at least about 12 log reduction in *Clostridium*  
8 *botulinum*; and  
9 filling the aseptically disinfected plurality of bottles at  
10 a rate greater than 100 bottles per minute.

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A5 18 19. (AMENDED) The method for aseptically bottling aseptically  
2 sterilized foodstuffs comprising the steps of:  
3 providing a plurality of bottles;  
4 filling the aseptically disinfected plurality of bottles  
5 with the aseptically sterilized foodstuffs; and  
6 filling the aseptically disinfected plurality of bottles at  
7 a rate greater than 100 bottles per minute, further including  
8 disinfecting the interior of the plurality of bottles with a hot  
9 hydrogen peroxide spray wherein the residual level of hydrogen  
10 peroxide is less than about .5ppm.

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A6 19 21. (AMENDED) A device for aseptically bottling aseptically  
2 sterilized foodstuffs having at least about a 12 log reduction in  
3 *Clostridium botulinum* comprising:  
4 means for providing a plurality of bottles;  
5 means for aseptically disinfecting the plurality of bottles;

6 means for aseptically filling the aseptically disinfected  
7 plurality of bottles with the aseptically sterilized foodstuffs;  
8 and  
9 means for filling the aseptically disinfected plurality of  
10 bottles at a rate greater than 100 bottles per minute.

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Please add the following new claim:

A<sup>7</sup> 1 ~~20~~ 20. (NEW) A method for aseptically bottling aseptically  
2 sterilized foodstuffs comprising the steps of:  
3 providing a plurality of bottles;  
4 aseptically disinfecting the plurality of bottles to a level  
5 producing at least about a 6 log reduction in spore organisms;  
6 filling the aseptically disinfected plurality of bottles  
7 with the aseptically sterilized foodstuffs wherein the  
8 aseptically sterilized foodstuffs are sterilized to a level  
9 producing at least about a 12 log reduction in *Clostridium*  
10 *botulinum*; and  
11 filling the aseptically disinfected plurality of bottles at  
12 a rate greater than 100 bottles per minute, further including  
13 disinfecting the interior of the plurality of bottles with a hot  
14 hydrogen peroxide spray wherein the residual level of hydrogen  
15 peroxide is less than about .5ppm.

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